

Sawasdee

We, the Six Senses Gourmet, have been having the pleasure to cook and serve you scrumptious Thai food with the original Thai tastes since 2011. From the beginning, all of our dishes have been cooked to order and have been prepared by a team of experienced professional Thai chefs who have been combining traditional cooking techniques with fresh ingredients in order to present you meals with authentic Thai flavors. And here, at Six Senses The Quay, our newest outlet in town after Leederville and Subiaco, we aim to continue showcasing you our Thai food and Thai hospitality at its best.

Six Senses The Quay, is a casual luxury waterfront restaurant and bar conveniently located by the promenade of the newly built the Towers at Elizabeth Quay. It features a modern design with elegant yet friendly atmosphere with Thai accents. We offer a wide selections of contemporary but still classic Thai dishes, Thai-inspired crafted cocktails, and standout Champagne & wine selections.

Whether it be a meeting, a date, a family night out, a reunion, or just here for a cocktail at the bar, our lovely team will take good care of you. We promise you will have a great time here. Enjoy

Six Senses
THE QUAY
THAI RESTAURANT



Entree

Six Senses

VEGETARIAN SPRING ROLLS
(VEGETARIAN)

Thai style deep fried vegetable spring rolls served with plum sauce.

[4 PCS]

11.00

SIX SENSES CURRY PUFFS
(VEGETARIAN)

Deep fried pastry puff stuffed with mushroom, onion and served with sweet & sour sauce.

[4 PCS]

11.00

MOO PING
(GRILLED PORK SKEWERS)

A popular Thai street food, grilled marinated pork skewers served with Nam Jim Jaew (Chilli and Tamarind sauce)
[3 PCS]

12.50

SEAFOOD PAK CHEE

Blanched mix seafood served with homemade coriander sauce. Perfect for seafood lovers.

14.50

COCONUT PRAWNS

Marinated prawns coated with shredded coconut then deep fried till golden brown and served with chilli sauce.

[4 PCS]

13.50

BETEL LEAF
(SEASONAL)

A traditional Thai snack. Betel leaf filled with prawn, Thai herbs and chef's special sauce. (Try to eat it one mouthful.)
[3 PCS]

14.50

SALMON TRIO



A traditional Thai salad. Fresh salmon in Thai herb and the chef's special sauce. (Try to eat it in one mouthful.)
[3 PCS]

13.50

PORK JAWL

Slow-roasted honey pork jawl then fried to get the crunchiness served with Thai dried chili dipping sauce (Nam Jim Jaew).
Crunchy & Juicy.

16.50



PETITE SATAY CHICKEN

Grilled marinated chicken breast on skewers served with homemade peanut sauce and grilled toast bread.

[6 PCS]

13.50



SEARED SCALLOP

Panfried Scallop tucked under with sweet pork on top with Thai herbs dressing.

[3 PCS]

15.50



DUCK ROLLS

Roasted duck, cos lettuce, spring onion, cucumber, wrapped in rice paper and served with chilli and lime sauce.

[4 PCS]

14.50



Soup



by

Sisamon Kongpan

is a talented and versatile chef and the most sought-after cooking teacher in Thailand.

Sisamon has written more than 22 successful cook books, and her health and nutrition articles can be found in various professional journals. She has also made many appearances on Thai TV, and teaches as a member of the Evaluation Board for Standard Thai Cooks (EBSTC) in Thailand, Tokyo, Dubai, Berlin, Denmark, England, and etc. to test Thai cooks around the world for certification.

TOM KHA KAI (ENTREE)

A refreshing soup of chicken breast with coconut milk, young galangal, lemongrass and lime leaves.

14.50

TOM YUM GOONG (ENTREE)

Bangkok style spicy soup with king prawns and mushrooms, flavored with roasted chilli paste fragrant lemongrass, galangal and kaffir lime leaves.

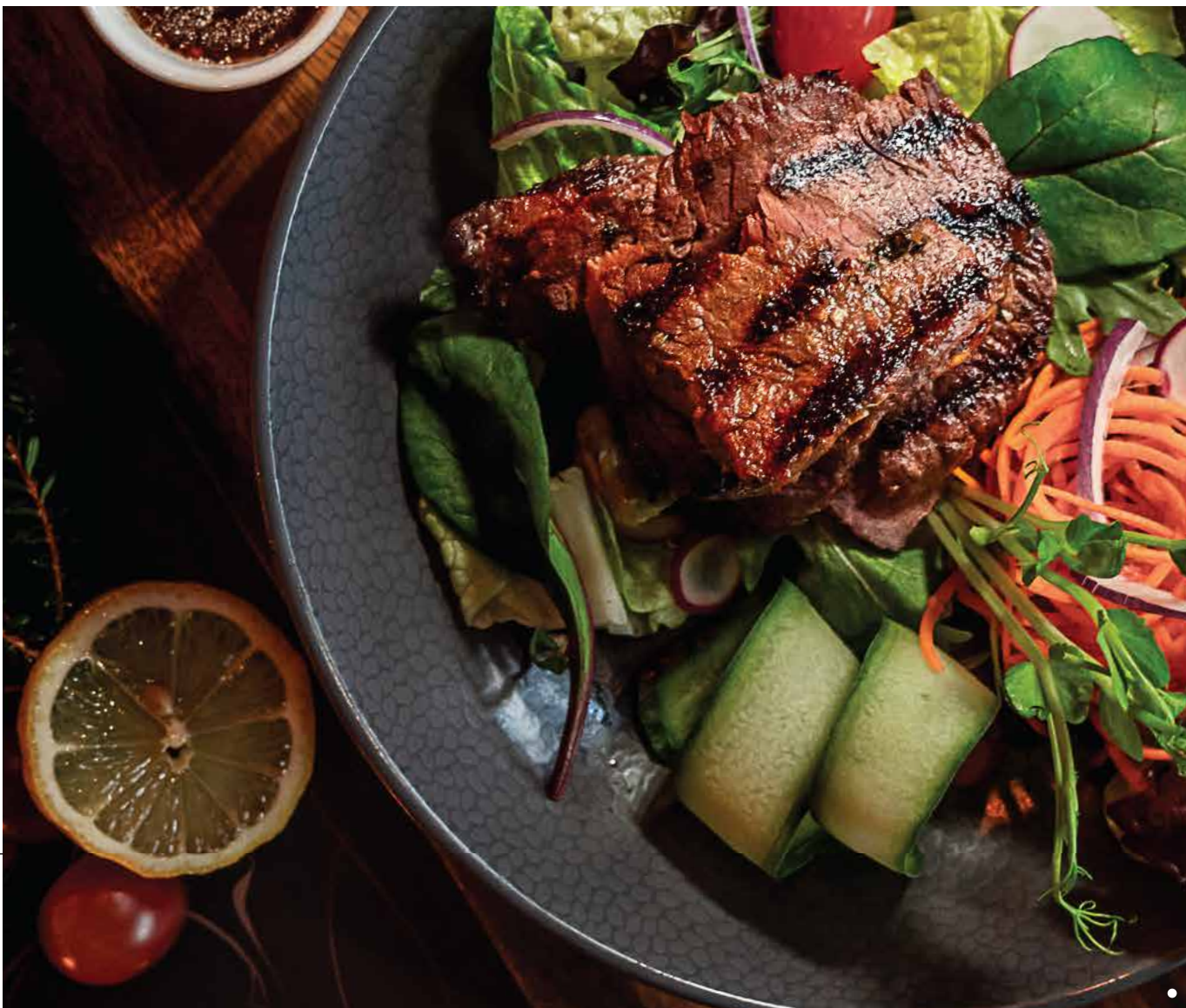
16.50

TOM YUM GOONG (MAIN)

Bangkok style spicy soup with king prawns and mushrooms, flavored with roasted chilli paste fragrant lemongrass, galangal and kaffir lime leaves.

26.50





Salad



CRISPY CHICKEN SALAD

Deep fried chicken thigh with homemade Six Senses dressing served with mixed salad and chilli jam sauce.

24.50

PAPAYA SALAD SOFT SHELL CRAB

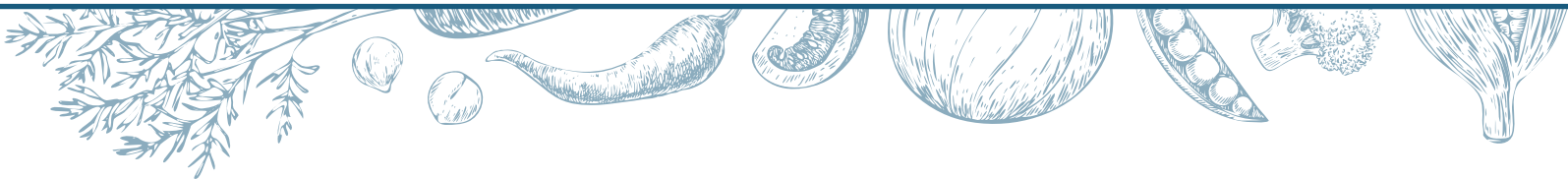
This north eastern Thai papaya salad is a classic. Shredded green papaya with lime juice, roasted peanuts, green beans and tomatoes.

25.50

WARM BEEF SALAD

9+ Marble score tender Wagyu Beef, marinated and char grilled with sliced cucumber, mint, red onion and carrot, drizzled with chilli and lime dressing.

24.50



Chef Tan's

These special dishes
are created by

Jeeraphon Ritthep

CHEF TAN one of the most recognized chefs in Thailand.
He has received many awards and nominations for his work which
include World Master Chefs Championship 2016 in Hong Kong and
Top Outstanding Master Chef (Thailand) 2019.



• Special Menu •



SIX SENSES PUMPKIN SOUP

Creamy and silky pumpkin soup served with seared scallop and fried lotus roots. Perfect for a starter or a light meal.

15.50



KHAO MAN GAI

Classic Thai style chicken and rice.
Tender poached chicken comes with fragrant rice perfectly
cooked in chicken stock served with chicken broth and garlic
ginger sauce. One of the most famous
Thai street foods.

22.50



BARRAMUNDI PAK CHEE

Deep fried barramundi fillet served with homemade
coriander sauce. Delicious outer crust and moist
inside.

29.50

All Time Favourites

Six Senses



GRILLED LAMB CUTLETS

Char grilled marinated garlic and pepper lamb cutlets served with stir-fried mixed vegetables and Six Senses's homemade sauce.

29.50

SALT AND PEPPER SQUID

Deep fried salt & pepper New Zealand squid served with Northern Thai Style crispy sweet rice noodle and sweet chilli sauce.

28.50

SPICY CRISPY BASIL WITH SOFT SHELL CRAB

Deep fried soft shell crab topped with special homemade oysters sauce, tomato, onion, cucumber and crisp basil leaves.

28.50

PAD THAI KING PRAWNS

Thai rice noodle stir-fried with chives, crushed peanut and bean sprouts in a special homemade sauce, topped with our signature egg net and grilled king prawns.

30.50



HEAVENLY SPARE RIBS

Grilled marinated pork spare Ribs in Six Senses's homemade sauce, served with steamed broccoli, cherry tomatoes and grilled corn.

31.50



MASSAMUN BEEF

A typical dish from southern Thailand. Beef chunks slowly braised in mild thick curry until tender. Served with fried onion rings & mashed potatoes

26.50

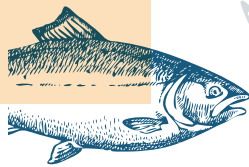


GANG PHED PED YANG

A rich red curry of roasted duck with lychee, pineapple, cherry tomato and vegetables.

29.50

Fish Lover



DEEP FRIED BARRAMUNDI WITH SWEET FISH SAUCE

Glazed crispy barramundi
with chilli and lime dipping.

- **31.50**



ATLANTIC SALMON FILLET

Seared, grilled Atlantic salmon fillet
served with special sauce and
vegetables

- **30.50**

THAI STYLE 3 FLAVORED BARRAMUNDI

Deep fried barramundi with 3
flavored spicy, sweet
and sour sauce.

31.50

DEEP FRIED BARRAMUNDI WITH GARLIC SAUCE

Fried barramundi, wok tossed with
vegetables and garlic sauce on top

31.50





Made To Order

Six Senses's food is designed to be eaten with rice and be shared in the traditional Thai style.
We do not add MSG to our food and please inform your waiter of any food allergies.

● Choose Your Meat ●

VEGETABLES & TOFU <small>(deep fried soft tofu)</small> 18.50	CHICKEN BREAST 20.50	GRAIN FED BEEF 20.50	CRISPY PORK BELLY 26.50	TIGER PRAWN 26.50	ROASTED DUCK 26.50	SEAFOOD 27.50
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● Choose Your Method ●

(stir-fried, curry or noodle)

Noodle

PAD THAI Traditional Thai style stir-fried thin noodles with egg, bean sprouts and crushed peanuts.	PAD AUSTRALIAN A new generation stir-fried thin noodles cooked with egg and vegetables topped with peanut sauce.	PAD SEE IW Well-known stir-fried of thick flat rice noodles with vegetables egg and sweet soy sauce.
CHILLI BASIL NOODLE Spicy and aromatic, stir-fried thick flat rice noodles with fresh chilli egg and sweet basil.	CASHEW NUT NOODLE Stir-fried thick flat rice noodles with chef's special sauce mild chilli jam, roasted cashew nut and egg.	

All dishes come with vegetables.

Curry

THAI GREEN CURRY A fabulous Thai green curry flavored with green chilli paste, kaffir lime leaves and basil leaves.	PANANG CURRY A delicious light curry served with red capsicum, snow peas, mushroom and pumpkin cooked in coconut milk.
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All dishes come with vegetables.

Stir-fried

SATAY SAUCE Stir-fried with homemade peanut sauce and vegetables.	FRESH GINGER SAUCE Stir-fried with finely sliced fresh ginger, shiitake mushroom and vegetables.	CASHEW NUT Stir-fried with mild chilli jam, vegetables and roasted cashew nuts.
GARLIC AND PEPPER SAUCE Stir-fried with garlic and pepper served with vegetables.	SPICY CHILLI BASIL SAUCE A famous spicy stir-fried with crushed garlic, chilli and sweet basil.	

All dishes come with vegetables.

Vegetarian

ASSORTED STIR-FRIED VEGETABLES

Stir-fried vegetables made spectacular by Six Senses.

18.50

STIR-FRIED PUMPKIN

Stir-fried pumpkin, snow peas, capsicum, mushroom, tofu, egg and coriander with Six Senses's special sauce.

18.50

ASIAN GREENS

Fresh Asian green vegetables quickly stir-fried with soft silken tofu, garlic and fried onion in oyster sauce.

18.50



Rice

STEAMED JASMINE RICE

3.00

FRIED RICE WITH CHICKEN

Simple but never boring, stir-fried rice with chicken, vegetables, egg and seasoning.

20.50

COCONUT RICE

Steamed jasmine rice with coconut milk.

5.00

ROYAL GREEN CURRY FRIED RICE WITH CHICKEN

Thai style fried rice with Green curry paste, egg, vegetables and basil.

20.50

STEAMED RICE WITH PEANUT SAUCE

5.00

TOM YUM FRIED RICE WITH PRAWNS

Stir-fried rice with prawn, vegetables, egg and Six Senses special curry paste.

26.50

Eat-In or takeaway

OPEN 7 DAYS
11 am - 10 pm

(Lunch Special 11 am - 2.30 pm)

PTO for our dishes

- All dishes are cooked to order
- Do not forget to let us know if you would like your dish mild or super spicy !!

Not all ingredients are listed.
Please advise us when placing order of your allergies.

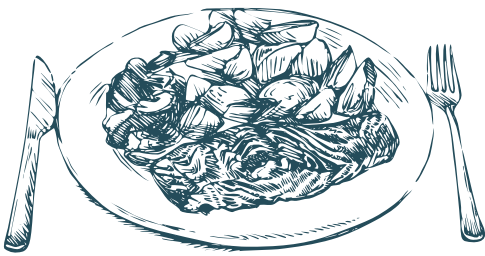
- Terms and conditions
- All price inclusive of GST.

Food ingredient and price subject to change without notice.

**Real delicious food
with a touch of creativity**

Six Senses
THE QUAY
THAI RESTAURANT

Lunch



Single
meal

[all of your food is made to order and comes with rice]

• Choose Your Meat •

VEGETABLES AND TOFU <small>[deep fried soft tofu]</small> 13.50		
SEAFOOD 16.50	CHICKEN BREAST 14.50	GRAIN FED BEEF 14.50
ROASTED DUCK 16.50	CRISPY PORK BELLY 16.50	TIGER PRAWN 16.50
FRIED RICE WITH CHICKEN <small>Simple but never boring. Fried rice with chicken, vegetables, egg and seasoning.</small> 14.50	KHAO MAN GAI <small>Classic Thai style chicken and rice. Tender poached chicken comes with fragrant rice perfectly cooked in chicken stock served with Thai chicken broth and garlic ginger sauce. One of the most famous Thai street foods.</small> 15.50	TOM YUM FRIED RICE PRAWNS <small>Fried rice with prawns, vegetables, egg and Six Senses special curry paste.</small> 16.50

• Choose Your Method •

[stir-fried, curry or noodle]

Noodle		
<p>PAD THAI</p> <p>Traditional Thai style stir-fried thin noodles with egg bean sprouts and crushed peanuts.</p>	<p>PAD AUSTRALIAN</p> <p>A new generation stir-fried thin noodles cooked with egg and vegetables on top with peanut sauce.</p>	<p>PAD SEE IW</p> <p>Well-known stir-fried of thick flat rice noodles vegetables with egg and sweet soy sauce.</p>
<p>CHILLI BASIL NOODLE</p> <p>Spicy and aromatic, stir-fried thick flat rice noodles with fresh chilli egg and sweet basil.</p>	<p>CASHEW NUT NOODLE</p> <p>Stir-fried thick flat rice noodles with chef's special sauce mild chilli jam, roasted cashew nut and egg.</p>	
All dishes come with vegetables.		
Curry		
<p>THAI GREEN CURRY</p> <p>A fabulous Thai green curry flavored with green chilli paste, kaffir lime leaves and basil leaves.</p>	<p>PANANG CURRY</p> <p>A delicious light curry served with red capsicum, snow peas, mushroom and pumpkin cooked in coconut milk.</p>	
All dishes come with vegetables.		
Stir-fried		
<p>SATAY SAUCE</p> <p>Stir-fried with homemade peanut sauce and vegetables.</p>	<p>FRESH GINGER SAUCE</p> <p>Stir-fried with finely sliced fresh ginger, shiitake mushroom and vegetables.</p>	<p>CASHEW NUT</p> <p>Stir-fried with mild chilli jam, vegetables and roasted cashew nuts.</p>
<p>GARLIC AND PEPPER SAUCE</p> <p>Stir-fried with garlic and pepper served with vegetables.</p>	<p>SPICY CHILLI BASIL SAUCE</p> <p>A famous spicy stir-fried with crushed garlic, chilli and sweet basil.</p>	
All dishes come with vegetables.		

